



Carol's Lemon Pound Cake

Cake Ingredients

- 3 sticks butter, softened to room temperature
- 2 1/2 cups sugar
- 4 eggs
- 3 1/2 cups cake flour
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1 teaspoon lemon extract
- 1/2 teaspoon baking soda
- 1 tablespoon hot water

Lemon Syrup Ingredients

- Juice of 1 lemon
- Zest of 1 lemon
- 1 cup sugar
- 1/2 cup water



Instructions

- Preheat your oven to 325°F. Grease and flour a bundt pan, making sure to coat all the nooks and crannies.
- Cream the butter and sugar. In a stand mixer, beat the softened butter and sugar together until light, fluffy, and creamy—about 3 to 5 minutes. This step is crucial; you're incorporating air into the batter, which helps your cake rise beautifully.
- Add the eggs. Add the eggs one at a time, beating well after each addition for about 1 minute. Make sure each egg is fully incorporated before adding the next one. This ensures a smooth, even batter.
- Alternate wet and dry ingredients. Add the flour and salt alternately with the buttermilk, mixing on low speed until just combined after each addition. This keeps the batter light and prevents overmixing.
- Add the lemon flavor. Stir in the lemon extract until well combined.
- Add the magic touch. In a small bowl, mix the baking soda with the hot water—it will bubble slightly. Fold this into the batter gently until combined.
- Pour and bake. Pour the batter into your prepared bundt pan and smooth the top. Bake for 1 hour and 15 minutes, until a toothpick inserted in the center comes out clean or with just a few moist crumbs.
- Cool slightly. Let the cake cool in the pan for about 10 minutes, then carefully turn it out onto a cake plate.
- Make the syrup. While the cake is baking, prepare the lemon syrup. In a saucepan, combine the lemon juice, lemon zest, sugar, and water. Bring to a boil and stir until the sugar is completely dissolved. Remove from heat and let cool slightly.



- Pierce and soak. Take a long wooden stick or skewer and make deep holes in the cake all the way around in many places. This allows the syrup to penetrate the cake.
- Pour the syrup. Slowly pour the hot lemon syrup over the cake, allowing it to absorb into all those holes you've made. The syrup will soak in and create that moist, flavorful interior that makes this pound cake so special..